HOME AND SOCIETY.

THINGS PEOPLE WANT TO KNOW.

"Do not talk to me of the pleasures of the country," said a confirmed "old fogy," looking complacently around on his comfortable quarters overlooking —— Square. "Town is the place for me. Here I have my comfortable bathroom, no end of water, plenty of room and quite as much breeze, I fancy, as at most of the places on the Hudson, besides all the comforts of civilization, and thankful I am to get back to it all. 'Come with me to my little box out of town for Sunday,' my partner said to me a day or two ago. 'It will do you good to get a breath of country air,' and like an idiot I accepted. An hour's ride in the hottest, dustiest and stuffiest car I ever got into brought us to M——, where my friend has a little house near the waters of the Sound. 'On-the-Brink' they called the place; 'On-the-Mud' I thought would have been more appropriate. They gave me a tiny little room on the ground floor, wherein I had no sooner deposited my bag than my lively host thundered at the door. 'Now, old fellow,' he called out, 'we will have a swim.' This sounded rather pleasant, for it was sweltering hot, and we were soon bobbing up and down in the narrow channel which ran in between two peninsulas of mud, which he had described to me as 'such fine bathing.' The mosquitoes were lively and they soon began to congregate upon the top of my bald head. Again and again I dove under to escape the pests, but they renewed the attack on each reappearance and finally drove me out of the water. My repeated diving, however, had had the disastrous effect of forcing so much water down my ears that I was rendered very deaf for the rest of the evening. This, combined with a sort of mansard roof which the mosquitoes had raised on the top of my bare pate, rendered me anything but happy, and I was glad enough to retire to my own room, hoping to forget my discomforts in sleep. Vain anticipation! After barely an hour's rest, I was awakened by the most dismal and continuous howling, and going to my window, which was only a few feet above the ground, I found a romantic setter baying at the moon. After vain efforts to get rid of him, I had a happy idea, and seizing him by the nape of the neck, drew him into the room. This plan answered admirably; he was a nice, gentle creature, and we were both soon fast asleep, but not for long. This time a small terrier also selected my window as a desirable spot on which to make the night hideous, and his yelpings soon became unendurable. Opening my window, I tried the same plan as with the setter, and after various efforts to induce him to come within my reach, I pulled him also into my room. No sooner, however, had I again esconced myself in bed than there was pandemonium let loose; the two brutes were evidently enemies of long standing, and immediately engaged in a free fight. With the aid of my stick in one hand and my umbrella in the other, I finally succeeded in routing them both, assisting their exits through the window considerably; whereupon they left for parts unknown to settle their differences. This was a gain at all events and once more I courted slumber.

"Perhaps I slept an hour—certainly not more than two—when I was aroused by the most frightful clamor I ever heard. 'Quack, quack, quack,' came from a great brood of ducks, as they filed backward and forward under my window until I was nearly frantic. How long they kept it up, I do not know; an apathetic despair had seized me, and I only waited for the day to enable me to make some wild excuse (I believe I plead illness) and to hie me back to town. And no more country for me, thank you. I do not mind an evening at Coney Island, or a regular outing trip where I can fish, shoot, and really enjoy myself. But no Westchester or New-Jersey suburbs for me!"

Young people in this country are very apt to think that the world and its pleasures belong to them alone, that the outlook for older people is colorless and uninteresting, and that, at the best, they can only enjoy life vicariously through their children. This is, however, by no means the case; the sense of enjoyment is as keen, in most instances, at fifty as at twenty-five, and vastly more appreciative. To be sure, that which would constitute the pleasures of one age would not be exactly the kind which would suit another. "I do not envy you a bit," said a dear old lady of seventy, as her granddaughters presented themselves in all the bravery of their fine attire before going to the ball. "I have my pleasures, too, and I would not exchange my comfortable seat before the blazing fire with my feet on the fender and a good novel for all of your anticipated triumphs."

Young people are really too full of themselves to enjoy thoroughly an abstract idea, too brimming over with their own personality to enter entirely into the spirit of art, music or the mystic beauty of nature. Only those who have learned that "flesh and blood cannot inherit the kingdom" can feel the keen intellectual enjoyment that is warped by no personal bias, no restless self-seeking; and whatever may be the glory of youth, to it is not given the fuller and higher appreciation that only comes with maturer years.

"It is quite astonishing that so few persons really know how to make a good cup of coffee," said the master of the house, making a wry face over the thick, muddy fluid which the new cook had served for breakfast. "And it is so simple," he continued, "any one could make it. When I was a bachelor and lived in rooms I always made my own coffee and I never failed. Here is my formula, if you like to have it for your new cook, who, I must say, needs a hint or two.

"It is better, of course, to grind your own coffee, as then you are sure of having it good, but I never cared to take the trouble or the time myself. Put the ground coffee in the coffee pot, the quantity being regulated according to the number of persons; a family of six would require about a teacupful. Add half a pint of cold water and one raw egg, but do not put in the shells, as many ignorant cooks do, considering that the broken bits have a peculiarly clarifying power. Stir all well together, add one quart boiling water, and let the whole boil for fifteen minutes. While still boiling pour in half a cup of cold water, and put the coffee pot on the side of the stove where it will not boil, and let it stand for several minutes. Coffee made in this manner will be found clear, strong and free from 'grounds.'"

The beautiful ironwork so much in vogue nowadays is generally finished, on account of its susceptibility to rust, with a coating of black lacquer, or some other preparation, which is not only inappropriate but gives to the metal an unnatural appearance. A clever Frenchman, who was an expert in metal work, showed us such a simple and effective way of preserving it from rust that it is worth remembering. The only material required is a cow's horn (the toy trumpets sold in the shops will answer the purpose). Heat the iron and rub the edge of the horn over it—that is all. If the horn smokes a little as you rub it on you will know that the iron is hot enough. This will cause the horn to melt, and an imperceptible coating will be left upon the iron that will afford complete protection from the damp for a year or more on out-door work. On in-door ironwork it will last indefinitely.

"What a lovely curly bang your little girl has!" said a young mother, whose own child's hair was of the most uncompromising straightness and who stopped in the street to admire, half enviously, the golden aureole of fluffy hair that framed in the rosy face of her friend's small daughter in the most becoming manner. "Yes," said the fond parent, complacently, "isn't it pretty? It came from Paris sewed into her little cap."

"You do not mean to say it is false!" exclaimed the other, quite horrified. "Why, yes," she answered, "it looks pretty and what harm is it?"

Nevertheless the incongruity between an innocent child and false hair is obvious. The latest absurdity in this line is a bathing cap (also Parisian) from which peeps a fringe of naturally curly hair that clings in the most becoming rings, however wet; but it would be awkward to lose such a cap and it behooves the wearer to fasten it very securely. This combination of outdoor headgear and becoming tresses seems to be popular this year, for one enterprising milliner has introduced hair which she matches in color to order in various ways with her concoctions. One hat, which she calls a "wind hat," has soft, short, wavy locks attached which might defy Boreas to render unbecoming, and a pretty little bonnet has a crown of golden plaits that is warranted never to become disarranged. But here is a verdict from a rather particular man of the world, which doubtless expresses the views of many: "There is something positively obnoxious to me about false hair," he affirms. "I had rather see a woman paint, and that is bad enough—ten times over—but to know that that soft, curly stuff may come from some 'dear dead woman,' as Browning says, absolutely makes one shudder."

The best hair-dressers tell us that it is quite an easy matter to wash the hair too often and thereby destroy the vital oils essential to its growth. The use of bay rum or any stimulants, or of borax or alkalis of any kind, is condemned by some of the authorities. One of the best things for washing the hair is the white of an egg, which is especially nourishing on account of the albumen which it contains. It should be rubbed thoroughly through every part of the hair and rinsed out with tepid water. It will require repeated rinsing before the water runs clear, but not until then is the process thoroughly accomplished. When applying the white of the egg rub it in with the tips of the fingers, touching every part of the scalp, and continue this vigorous manipulation of the scalp for several minutes. Where any soap is used, the best quality of white castile is alone allowable. Some hair is so naturally dry and free from oil that a little pure vaseline should be applied after it is washed and dried. Other hair possesses enough natural oil in itself and does not require any such addition. Where the hair has become dead or does not grow vigorously a preparation of rum and quinine or some of the various tonics of quinine sold by trustworthy hair-dressers will be found valuable. There is an excellent one which has in it a portion of oil of neroli or the essential oil of bitter oranges as a component part. This gives a refreshing fragrance and is possessed of valuable tonic qualities. The hair should be clipped monthly. This assists the growth materially and stimulates it.

Hot poker work is quite a favorite method of decoration just now and we give two subjects, both of which look well in this process. Any flower-figures are

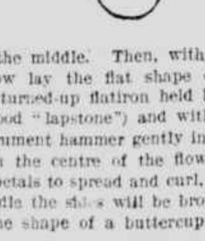
effective that have bold, free outlines, and for this reason dogwood is particularly adapted. Panels of wood decorated in this manner are very handsome inserted in furniture after the manner of old Dutch cabinet work.

A fish design with waved lines representing water is also easy to do and can be made quite striking.

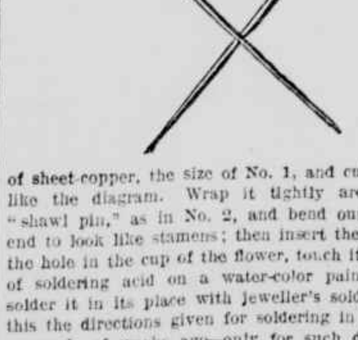
In the discussions of inexpensive food, the nourishing qualities of the scraggy neck of mutton or lamb are very seldom noted. The Scotch, a notoriously provident people, have long used this piece for the mutton broths and stews for which they have become famous. It requires time and care to separate the bone from the meat and to remove all the fat, which is placed in layers with the lean; but, when the task is once accomplished, the most nutritious and savory pieces of meat in the animal are ready for use. There is no cheaper piece than this neck piece. Indeed, the entire fore-quarter of the lamb or mutton may be bought for a trifling sum, if you allow the neck piece to be weighed in, and the "scrag" or neck itself seldom brings over 6 or 8 cents a pound. A two-pound neck will make an excellent potpie.

After separating the fat from the lean, and laying the bones aside, melt a teaspoonful of butter in an iron saucepan. Dredge the lean meat thickly with flour, and put it in the butter to fry slowly in order to draw out the juices. Put the bones in a saucepan by themselves, covering them with a little cold water. When the lean meat has browned down a little in the pot, barely cover it with boiling water, and set it where it will simmer very slowly. Bring the water in which the bones are put quickly to the boiling point, skim it and set it back where it will simmer slowly. Let the meat and bones cook in this way in separate pots for one hour. By this time the liquid in both pots will be perceptibly reduced. Then strain the liquid off the bones over the meat in the pot; season it with an even tablespoonful of salt and a little white pepper. The broth around the meat will be thickened enough by the flour used at the beginning to dredge it. Let the stew boil twenty minutes longer; then prepare the dumplings. Put two cups of pastry flour into a sieve. Add a rounded teaspoonful of cream of tartar and an even half teaspoonful of soda. Sift the cream of tartar and soda through the sieve with the flour twice. Then add a teaspoonful of sugar, an even teaspoonful of salt and a scant teacupful of milk. Beat the batter thus formed till all the flour is absorbed; put the stew where it will boil hard and drop the batter, tablespoonful after tablespoonful, over the top of it. Do not allow the pieces when they are put in to touch. It requires a rather broad, shallow pot to cook the dumplings properly. Success depends on strict adherence to rule and rapidity of movement. The potpie should be dropped over the stew as rapidly as possible, and as soon as this is done the pot should be covered up tight and kept covered for ten minutes. If the cover is lifted to look at the potpie the chances are that it will be spoiled. At the end of ten minutes remove the cover, dish up the potpie in a border around the platter, put the meat in the centre and pour the gravy over the meat only.

A very pretty little scarfpin may be made as a souvenir out of a 10-cent piece. Hammer out the coin until it is quite thin, and then with a chisel or gauge cut it out as near as possible in this shape, punching



a hole in the middle. Then, with a file, smooth the edges. Now lay the flat shape on a smooth hard surface (a turned-up flatiron held between your knees makes a good "lapstone") and with any small, blunt-ended instrument hammer gently in the centre of each leaf and in the centre of the flower itself; this will cause the petals to spread and curl, and by hammering in the middle the sides will be brought together until it forms the shape of a buttercup. Now take a bit



of sheet-copper, the size of No. 1, and cut it in strips like the diagram. Wrap it tightly around a long "shawl pin," as in No. 2, and bend out the fringed end to look like stamens; then insert the pin through the hole in the cup of the flower, touch it with a drop of soldering acid on a water-color paint brush and solder it in its place with jeweller's solder. Use for this the directions given for soldering in The Tribune a couple of weeks ago—only for such delicate work you will need a smaller point than the ordinary soldering iron provides. Any variety of small flowers may be made in this way with different metals—daisies, lilies and even roses. Indeed, there are many branches of a jeweller's trade that may be successfully practised by amateurs. In India an artificer in metals will pay you a visit and before your eyes will make you a bracelet, brooch or pin, as you wish, carrying his entire "kit" for the purpose in a little leather pouch; and the results he produces with a few simple tools are quite wonderful.

A simple method of stewing apples is to cut them into quarters and put them in a thick earthen pudding dish. To every quart of apple quarters pour over a half cup of water and add a cup of sugar. Cover the pudding dish with a thick earthen plate, and set it in the oven for one hour. At the end of this time the apples will be found clear and transparent, thoroughly cooked and almost unbroken in form.

The use of "grills" over doors and windows in summer houses cannot be too highly commended. Not only is the effect picturesque, but more perfect ventilation may be furnished in this way than in any other. The prettiest grills undoubtedly are those made of Oriental fretwork, such as furnish the latticed windows famous in poetry and song. Such windows were a part of the beauty of the Alhambra, and are found in all handsome Arabian houses. Through the meshes of such a lattice the light is strained so that it falls with fairy-like effect of sun and shadow. Several Western manufacturers have already put grills in market which are in every way inferior to the genuine Oriental fretwork. Absurd parodies in form and make, the product of the jig-saw and machine turning cannot be expected to take the place artistically of Oriental fretwork; but they satisfy the taste of people who want the "last thing" in "household art" at the lowest cash price. "I think the American grills are a great deal prettier than the Oriental ones," said a flashily dressed woman in a showy shop devoted to "art" for the multitude. "They give bolder effect and more show," she added; and so they do. If one can see no beauty in the delicate lace-like meshes of the genuine Arab fretwork, one should not attempt to buy it. Do not buy a paltry imitation of a good bit of household art under the foolish impression that it may be better than the original.

The most charming cups and saucers of Bohemian glass come for use in serving sorbets at dinner. The prettiest are those made of ruby glass, decorated with gold, or of pale yellow glass with gilded rims. There are other sorbet glasses simply made of frosted crystal, colored in wonderful hues or of enamelled Russian glass in old Byzantine colors, recalling the famous days when Constantinople was the seat of the art and learning of Europe.

The vegetable kingdom has been well gleaned for materials to furnish emollient cream and various other preparations for the complexion. The best face powders are those made of rice. The virtues of lettuce for the complexion has been highly extolled and French perfumers make a lettuce-cream which is one of the most agreeable of preparations for healing sunburn and other afflictions of the skin. Cucumbers have long been held in esteem for certain healing characteristics they are supposed to possess, and the cream of cucumbers is also a favorite French preparation for the skin. The use of bismuth or any other mineral preparations cannot be too strongly condemned. During the warm weather, when a simple face-powder or cream is an essential of the toilet, these vegetable preparations are especially grateful. There is nothing better in the way of a face-powder for summer use than a little starch, pounded fine, perfumed if you wish, with a little violet powder, and kept in a chamois-bag, perforated repeatedly by a needle. In this way only the finest powder escapes, and there is no danger of any injurious material coming in contact with the skin. Such material during warm weather is especially liable to be absorbed through the pores.

At this season of the year pomegranates, crimson from the fields of Granada, may be found in our markets. A few pomegranates are brought from Florida, but the best fruit of this kind comes from Spain. The fruit is rather dry, and being a mass of seeds, each inclosed in delicate pink pulp, it has never been of any special use to the cook. A pomegranate jelly, however, is highly recommended. To make this, extract the seeds with all their bright pulp from six ripe pomegranates, add a pound of granulated sugar and a gill of boiling water, and stir till the sugar is dissolved. Strain the liquid through a flannel jelly-bag, add two ounces of clarified isinglass, thoroughly dissolved, and five drops of liquid cochineal. Mix the ingredients thoroughly and strain them once more through a flannel bag. A wine-glass of Maraschino is a good addition to this jelly, saving it from all danger of insipidity of flavor. The jelly should be served on a low crystal platter surrounded by whipped cream and decorated with some of the bright pips of the fruit.

One of the most useful inventions of the season is a writing-board. This very simple thing combines utility with prettiness in the most delightful fashion. A board two and one-half feet by two feet is covered with a pretty tint of canton flannel—light-blue makes

a dainty-looking affair, although dark-red or sage-green might be more useful. The "fittings" of the board, consisting of blotter, inkstand, pen-wiper and stamp-pockets, together with places for pens, pencils, scissors, knife, sealing-wax, etc., are all made with strips of the canton flannel held in place by small brass-headed nails. At each end of the board are hanging-pockets of the canton flannel for paper, envelopes and sundries; or, if preferred, one end may have a silk pouch held in place with a taut elastic at the top. This will serve as a receptacle for spools, needle-book, etc. These boards form a pretty top for any common little table, and, held on the lap, make most convenient and desirable writing tablets.

A few years ago some very attractive pieces of furniture made of bamboo might be found in Oriental shops. To-day there is an abundance of so-called bamboo furniture, but it is far below the mark of the Oriental workman. It is, in many cases, cheap, ricketty stuff, and in no way takes the place of the furniture made in China and Japan.

A correspondent asks for a short "Tribune dissertation on the making of pickles, both sweet and sour, beginning at the beginning." Another correspondent says: "A year ago, or perhaps a little later, you published a column of recipes for pickles, in the Sunday impression I think. They proved of such excellence that there is a demand for the recipes." Several other correspondents write in a similar vein and have made similar requests. In reply we give the following:

All sour pickles and all sweet pickles which are not made of ripe fruit are first soaked in a brine for at least twenty-four hours before they are pickled, using for the brine a cup of salt to a gallon of water. In the case of chow-chows and pickles in which cabbage or green tomatoes are used, it is quite customary to pack them in layers of salt and put them in a press instead of soaking them in brine. The use of brine or salt is to draw out the strong flavor of the green vegetable, leaving the pulp in proper condition for a pickle. One of the writers correctly supposes that a failure to secure good pickles is due to an error at the beginning. It is a great mistake to use any fruits or vegetables for pickling which are not perfectly firm and fresh-picked; wilted vegetables and stale fruit make soft, poor pickles. A green tomato to be in proper condition for pickling should be light in color and firm and compact. It is a waste of time, labor, and material to attempt to pickle shrivelled fruit.

Watermelon rinds make an especially nice sweet pickle. They are prepared in about the same way as green tomatoes. Peel the green skin from them and scrape off all the red pulp till the rind is firm and hard. Put in weak brine to soak for twenty-four hours. In the case of green tomatoes, simply slice them in slices about an eighth of an inch thick. Put them, too, in weak brine to soak for twenty-four hours. At the end of this time remove them, rinse them and weigh them. Add vinegar enough to cover them and half a pound of sugar to every pound of rinds or sliced tomatoes. Add also an ounce of whole cloves, an ounce of cinnamon and an ounce of cassia buds to every seven pounds of rinds or tomatoes. Cook till the rinds or tomatoes are perfectly clear and tender and a broom splint pierces them easily. In preparing all pickles, add the spices a few minutes before they are ready to be removed from the fire, except where ginger-root is used, which should be boiled in the vinegar with the fruit at the beginning. An ounce of sliced ginger-root to every quart of vinegar used is a good addition to green tomato pickles.

Ripe cucumbers are generally thrown away or only saved for seed, yet they make a delicious sweet pickle and an excellent chow-chow. Select firm yellow cucumbers, peel them and remove all the soft pulp and seeds in the centre. Cut them in slender strips, half an inch wide and three or four inches long. Put them in cold vinegar in place of brine and let them stand twenty-four hours. Then draw off this vinegar. It has drawn a strong flavor out of the vegetable, and is not fit for further use. Allow fresh vinegar enough to cover the cucumbers and to every quart of vinegar allow two pounds of sugar, an ounce of cassia buds, and half an ounce of cloves. Simmer the cucumbers slowly in the vinegar till they are perfectly tender. It will take possibly an hour's cooking or longer, but when a broom splint pierces them easily they, too, are done. They make an acid preserve, excellent to serve with roast mutton and other roasts.

Sweet-fruit pickles, either peaches, plums, apricots, currants or grapes, are best prepared by allowing seven pounds of fruit to three and a half of sugar, with a pint of vinegar, one ounce of cinnamon and half an ounce of cloves. In the case of currants or grapes, allow a half-pint of vinegar and half-pint of fruit juice in place of the pint of vinegar to every seven pounds of fruit, and boil the fruit down to a thick marmalade. Boil peaches, plums and apricots just long enough to make them tender. They should be thoroughly pricked, to prevent the skins cracking, before they are put over to cook.

Red Dutch cabbage makes an excellent sour pickle prepared in this way: To every three quarts of chopped cabbage, add a quart of green tomatoes and six onions chopped fine. Pack the mixture in layers of salt, put it under a press in a coarse bag, and drain it for twenty-four hours. Remove it from the bag, cover it with cold vinegar, add a cup of brown sugar to every quart of vinegar. Add also one red and two green peppers chopped fine, and an ounce of white mustard seed to the three quarts of cabbage.

A pretty and useful work-bag is made in the shape of an apron gathered into a band with hooks at each end to fasten it to the waist when in use. A bag of

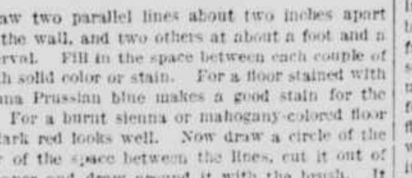
this kind would be invaluable to any one who has no extent of "lap," and whose properties are apt to slip away in the most exasperating manner. A breadth of silk or muslin, two and a half yards in length, is turned up to the depth of half a yard and the sides are sewed together. The top is simply gathered into a narrow band while bows of ribbons to match finish the corners.

One of the best chow-chows known is prepared as follows: Take a quart of large, green cucumbers cut up in slices and measured after cutting, a quart of tiny cucumbers not over two inches in length, a quart of the smallest white button onions, a quart of green tomatoes, sliced and cut in bits, four large peppers cut in coarse bits. None of these ingredients is chopped fine, but all are cut in small chunks or square bits. When all are ready, put them in a weak brine and let them soak for twenty-four hours. Then scald the pickles up in this brine: make a paste of six table spoons of ground mustard, one of tumeric, a cup of flour, a cup of sugar and two quarts of vinegar. Mix the dry ingredients with a little of the vinegar first; then stir them in the remainder of the vinegar. Put this paste in a porcelain-lined kettle over the fire where it will heat slowly. When it boils and becomes smooth and thick, add the pickles which have been drained from the brine, let them boil up once, and the chow-chow is done. The paste should be stirred every moment it is cooking over the fire, as otherwise it is likely to be burned. Tumeric may be bought of any trustworthy chemist. This chow-chow is good the day it is made, but it is better in a month's time.

Chili sauce is taking the place of old-time tomato catsup. It is better in every way than catsup and easier to keep. To prepare it remove the skins from a peck of ripe tomatoes and peel eight white onions. Chop them up and boil them in a porcelain-lined kettle ten or fifteen minutes, to reduce the juice of the tomatoes. Add a pint of vinegar, a tablespoonful each of ground cinnamon, allspice and black pepper, and a teaspoonful of cloves. Tie the spices in a coarse bag. Cook the mixture from four to five hours, till it is quite thick. Be careful not to let it burn. When it is ready to take off the fire, stir in a tablespoonful of ground mustard, a teaspoon of cayenne pepper, two teaspoons of white ginger and salt to the taste.

An old chair, if it is a rocker or an armchair, will often pay well for the trouble of renovating. A few hours' hunt in many old country garrets will disclose chairs which are delightful in shape and strong in make, but which for some trifling mishap have been relegated to the attic. If they are chairs of two or three generations ago there is all the more reason for believing that they are sincere in make and worth elevating to a better place in the household. Unless they are old mahogany, it is probably as well to clean them thoroughly at home and enamel them, sending them first to the cabinet-maker's merely for repairs only. In case of good mahogany it is an extravagance to trust it to amateur hands to clean, or to cover the beautiful and costly wood with enamel. An old oak or cherry chair that has become shabby may very well be repaired and enamelled, as all enamelled work that is properly done is done on hard wood. Begin by thoroughly scrubbing the chair with strong sal soda and water, scrape it carefully to remove any old finish that has been put on it, but not enough to scratch the wood. Coarse or moderately coarse sandpaper will help in this process of removing the polish left on the surface and bringing the chair down to the raw wood. When the chair is thoroughly dry and clean, and after it is thoroughly repaired, paint it with a coat of the best English enamel. Cream white or any tint you may choose may be used. After this first coat is dry put on another, and when this is dry rub it down very gently and carefully with a very fine sandpaper to remove any unevenness in the coats. Apply another coat, and if necessary another, and then the chair is ready for cushions. All chairs of this kind should be cushioned. The best material for stuffing cushions is good hair or feathers if you wish a very soft chair; but there are various cheaper materials that make very good fillings. A pretty cretonne, that can be bought in yard width from thirty-five to fifty cents a yard, can be used for covering the cushions. The colors and style of the cushions will depend upon the style of chair. Amateurs do not often succeed in producing very satisfactory results in upholstering that is "nailed down," so we do not advise any one to undertake this work unless she understands her business. Movable cushions, which are laid or tied on in place, on the contrary, are very easily made at home. If the chair is to be used in the parlor or in a daintily furnished guest-room, and you have any skill with your brush, paint in an indistinct, sketchy style a few sprays of fine flowers on the enamel. A cream white chair, painted with traceries suggesting a rose vine, leaf and flower, is very pretty. Use cushions of India silk or brocade in roseate or olive green tints in such a chair, or make cushions of a pale blue India silk, patterned with a tangle of rose vines or powdered in a Dresden design with rose buds.

The beauty of a summer home depends greatly upon the treatment of the wooden floors, how they are stained in the first place, and the manner of caring for them afterward. A stained border adds greatly to the effect of a wooden floor, and it is very easily done when the first coloring is laid on. There are many very easy and rapid ways of making borders. One simple method



is to draw two parallel lines about two inches apart next to the wall, and two others at about a foot and a half interval. Fill in the space between each couple of lines with solid color or stain. For a floor stained with raw sienna Prussian blue makes a good stain for the border. For a burnt sienna or mahogany-colored floor a very dark red looks well. Now draw a circle of the diameter of the space between the lines, cut it out of brown paper and draw around it with the brush. It is very easy when the circles are drawn (one overlapping the other as in the pattern) to draw the centre spot and the radiating lines. It should be borne in mind that this border should be drawn on the floor after the whole has been stained one tint and before varnishing. A quaint way of treating a wooden floor is to draw the pattern of a Turkish rug here and there, wherever a rug would naturally come in a room, and stain it with appropriate colors—crimson lake, Prussian blue, raw sienna and green make a good combination. These colors should be put on as stains and white should never be used to mix with the colors.

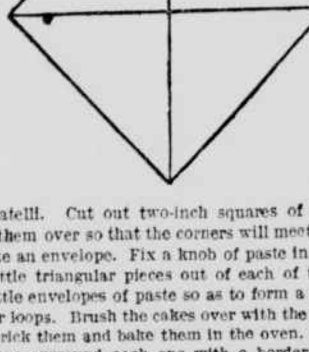
It is very difficult to keep wooden floors in good order in the summer. The constant "va-et-vient," the india-rubber tennis shoes that leave such pronounced prints, and the influx of children home from school, all make it harder far to keep them in condition than in the winter. If you have the patience for the first application and treatment, it is far easier to keep the floors bright by waxing than by any other method. If they are once polished it is very easy to keep them in excellent order by rubbing once in awhile with flannel. By shellacking occasionally floors can be kept looking very well, and as shellac dries within an hour, this is an easy method. But, inasmuch as shellac is very expensive, it is also a costly method. A little linseed oil mixed with water and rubbed on once a week brightens a wooden floor and keeps it in tolerable condition. But, after all is said and done, there is nothing so good as wax.

There are very few people who appreciate properly the hygienic powers of sunlight. It is true of people, as it is true of plants, that they cannot thrive without abundance of sunlight, as well as abundance of fresh air. The necessity for sunlight is so well recognized that in all the recent lectures to nurses of the sick they are ordered to admit the sunshine freely to the sick room in all cases, except where the strong light is specially prohibited by the physician. Not long ago sunbaths were freely recommended for certain diseases, and this treatment has since proved exceedingly valuable. The Orientals, who have gardens on the tops of their houses, appreciate the value of sunlight as a tonic and health-giver. The cases of persons who suffer from actual sunstroke are much fewer than of those who suffer unto death from vitiated air and want of sunshine. The mass of cases reported as sunstroke in the cities are the result of prostration from heat, and occur in close rooms within doors as frequently as outdoors. In most such cases the deteriorated condition of the system of the individual, caused by confinement in rooms insufficiently aired and lighted, is at the bottom of the trouble.

It is especially necessary that children should have an abundance of freedom to romp outdoors in the sunshine, so that they will acquire an abundance of red blood, and with it strength and life. Pale, sallow complexions show a watery condition of the blood that can only be remedied by an abundance of outdoor exercise. In winter it is always best to give a little child its exercise in the middle of the day; but as the season changes the time for exercise changes. In summer the best time is usually early in the morning before 10 o'clock, and after 3 in the afternoon. In the morning a rubber sheet if the ground is damp should be spread in a suitable place over the grass and a blanket spread over this, and the little one taken out of his carriage and allowed to frolic about in the mild morning sun. The baby will gain marvellously from such exercise, and it will be all the better off if it is kept under the trees to take its midday nap instead of being taken into the house. Where is there such health as that found among the sturdy peasant children of Germany, who are allowed to roam about in the sunshine innocent of cap or hat till their very hair bleaches lint white and their cheeks turn rosy-red? No room in any house is fit for a living or a sleeping room which has not windows through which sunshine and air can be freely admitted. The family rooms of a house should be built on the south and east sides, so as to receive the health-giving effects of the morning sun, which chases away more malaria and miasmic vapors than all the drugs in the world can.

Many nice cakes may be made of scraps of puff paste. Chantilly cakes are formed of little rounds of paste daintily browned in the oven with strawberry preserve and heaped with a spoonful of whipped cream. These circles of paste should be about two inches in diameter and should be pricked before they are baked to prevent their rising unevenly.

"Harry the Eighth's shoestrings" are dainty cakes made of puff paste. We owe the rule to the skill of



Francatelli. Cut out two-inch squares of puff paste, bend them over so that the corners will meet in the centre like an envelope. Fix a knob of paste in the centre. Cut little triangular pieces out of each of the sides of the little envelopes of paste so as to form a square bow of four loops. Brush the cakes over with the white of an egg, prick them and bake them in the oven. When they are done surround each one with a border of currant jelly, circling also the knob of paste in the centre. Have ready a jelly of green-gages and a little of yellow apricot jelly, or some other jelly, and decorate the loops of the bow in the hollow formed by the currant jelly with these two colors alternately. The effect is that of a tiny Maltese cross, bordered with rubies and set with emeralds and topaz. The gay little bows

with which Harry the Eighth decorated his shoes are supposed to be imitated by these cakes.

Cheese straws are also made from puff paste. Roll out some paste until it is about as thin as a fifty-cent piece. Cut it into strips about four inches long by an inch and a half wide. Put a little rich English cheese down the centre of half the strips, and lay the other half of the strips over them. Brush the straws with a little white of egg, put them in the oven, and bake them till the paste is thoroughly done. Serve the straws hot or cold, and garnish the plate containing them, if you desire, with a little green parsley.

There are a great many people who do not know how to cure or to cook bacon properly who ought to know. The Tribune published, several years ago, a correct English rule written out by a man who had cured bacon in England in the counties famous for this product, so it is not necessary to repeat it. The mass of the bacon cured in this country is inferior, although there has been a marked advance lately in this matter and a few firms are putting up a bacon that will compare favorably with the same meat prepared in Limerick, famous for its bacon as Westphalia is for its hams.

There are a great many delicious ways of cooking bacon. The simplest way is to cut it in thin slices and crisp it in close little rolls, but there is a certain art in all this that it is not always easy to learn. Three things are essential to success with this simplest dish. The bacon must be icy cold. It must be cut in wafer-like slices with a very sharp knife, and, lastly, the pan in which it is fried must be heated very hot. The instant the slices of bacon touch the pan they should crisp into rolls; toss them about a moment or two and they are done. They must be slightly brown, but never hard. These little rolls of bacon are delicious served with fried scallops or oysters and almost any dish of fried fish or eggs. They are more frequently seen, however, in the familiar dish of "calves' liver and bacon." In the latter case the liver is soaked twenty or twenty-five minutes in cold water, drained and cut in thin slices and fried rather slowly in the bacon fat left in the pan after first cooking the bacon. A very good way of preparing bacon for breakfast is to cut it in moderately thin slices, lay it in soak in milk enough to cover it for fifteen or twenty minutes, then drain the slices out, reserving the milk for the cream sauce to cover it. Dip each slice in flour and lay it in a hot pan that has been greased with a bacon rind. Toss the slices of bacon about in the pan till they are brown on both sides, then take them up on brown paper to absorb any grease on the outside of them and slip them on a hot platter. Pour out most of the grease in the pan the bacon was cooked in, leaving about a tablespoonful for two cups of milk; beat a teaspoonful of flour into every cup of milk which was used to soak the bacon and turn this mixture into the pan. Stir the milk till it boils, and for a moment after, and turn it over the bacon.

An easy way of preparing bacon to serve with a dish of fried meat or fish is to broil it over a clear fire for two minutes on each side. When grease drops into the fire in broiling lift the broiler up to avoid the smoky taste the bacon will have if this precaution is not observed.

A correspondent recently asked for a rule for confectioners' icing. The only one we know which is certain to produce perfect results is very tedious and requires care in the preparation, but it is also delicious and tender to the taste. A great deal of fancy icing is made of sugar so much adulterated that all the flavor of the sugar is lost and it has a floury taste. As a matter of fact no confectioner's "sugar" is made of pure sugar, but the best quality is adulterated with starch only enough to make a perfectly smooth icing that will stay in place. To make this icing break the white of an egg into a bowl. Do not beat it alone, but add a tablespoonful of confectioners' sugar and beat the two together for five minutes till smooth and glossy; then add another spoonful of sugar and beat again; continue beating till about a teacup of sugar has been used. After four or five spoonfuls of sugar have been added you can add it a little faster. It takes about an hour to make this icing, but it will be perfectly smooth and glossy. When spread on the cake it should be a little warm, if it is the first coat. Many cake bakers, however, make a simpler icing for the first coat, to be applied when the cake is a little warm, not hot, and then use a confectioners' icing over this, when this first coat is cold and firm. The ornamental work on these cakes is done by the use of pastry tubes and a confectioners' rubber bag, and is usually the work of some one who has made this his business. It requires patience and practice in order to learn how to decorate cake tastefully.

To make a good lemon extract, grate off enough of the outside yellow peel of lemons to fill a small bottle and cover it with pure alcohol. Do not allow any of the white part of the rind to get in when grating. This will require care, but neglect in this particular will give a bitter flavor to the extract that is not desirable. Strain the contents of the bottle after three weeks, and use an even teaspoonful of the extract to flavor a quart of custard or any similar dish in which it is used. We will print a good recipe for Chili sauce and one for tomato catsup long before tomatoes are ripe and it is time to use it. It is too early for many of our readers to be interested in it.

There are a great many locations where it is desirable to have flowers, where the sun comes sparingly. Flowers purify the atmosphere. Though we are not likely to think of them in this way, yet plants consume an immense amount of noxious principles in the air, and give out health and strength. There are many vines and plants that flourish in a partially shaded situation. Fuchsias and most begonias grow luxuriously in the shade. Coleus and dracenas like a sheltered place. Then there are many plants that seem to flourish anywhere. Lobelia and sweet alyssum grow everywhere. Fuchsias will bear a little sun in the morning and afternoon, but it is essential that they be sheltered from the midday sun. They require watering once a day abundantly, and then they will bloom without stint, yielding their beautiful, jewel-like pendant blossoms in profusion for the greater part of the summer. There is a great variety of fuchsias now. It is desirable to avoid winter bloomers in the flower bed. It is wise, of course, to select a variety in color, having abundance of dark and light plants for contrast, and also some with the expanded and others with drooping corallas, as both varieties are beautiful.

The best washing fluid we know of is made of two tablespoonfuls of kerosene added to a pailful of warm water and turned into a large boiler full of cold water to which half a bar of melted soap has also been added.

Dishes of which cheese forms a component part are of comparatively modern date, though toasted cheese served on toasted bread and Welsh "rabbits" are as old as any dishes of English cookery. The South Americans make the most delightful little cakes of Brazilian arrowroot, eggs and cheese and serve them with the early morning cup of coffee, which, following the Parisian custom, they take before rising. A cheese souffle is a delicious dish. Melt in a saucepan two tablespoonfuls of butter, stir in a large one of flour, add half a cup of milk, the yolks of three eggs, beaten in carefully lest they curdle, and a cup of grated cheese, half a teaspoonful of salt, and a mere pinch of cayenne. Let this mixture cool; then add the whites of three eggs well beaten, stiff enough to cut. Stir the eggs in very gently, turn the souffle into a deep earthen dish, and bake it from twenty-five minutes to half an hour. Serve it at once.

Cheese straws are an English dish. Stir together two teaspoonfuls of butter and three of mild cheese and one of rich, strong cheese, like Cheddar; add one egg, and then four teaspoonfuls of flour, a saltspoonful of salt, and as much cayenne as one shake of the castor-bottle will give. Beat the mixture for fifteen minutes and then roll it out thin and cut it in two-inch sticks, half an inch wide, and bake them for ten minutes.

A Welsh "rabbit" is usually made of cheese melted in ale, but rich milk can be substituted. Cut half a pound of American cheese up in bits; add a tablespoonful of butter, and stir the cheese and butter till they are melted to a smooth paste. Pour over all a gill of rich milk, add a pinch of cayenne pepper; mix well, and pour the whole over thick slices of hot toast, slightly wet with boiled milk, and serve at once. A "golden buck" differs only from an ordinary "rabbit" in the addition of a poached egg to each slice of toast. If two thin slices of crisped bacon are added to a "golden buck" it becomes a "gherkin buck." Welsh rabbit is sometimes prepared by melting the cheese over the toast by setting it in the oven.

It is as desirable to have vacant spaces in a room to give relief as it is to have decorations, in order that it shall be truly beautiful. A room cluttered with pictures and bric-a-brac, however good in themselves, is a failure. There is no good thing, not even a religious spirit, that may not be carried to excess. An over-religious man becomes a fanatic, and forgets the primary truth laid down by the Apostle, that if any provide not for his own he is worse than an infidel.

What genuine housewife is there who does not take pride in her collection of china? Whether it be simply old blue, "Celtic stoneware," decorated in Grecian pattern, or a bit of that marvellous porcelain of Bow, the possessor cherishes it as though it were a human thing on which she has set her love and affection. While there have been individuals who have been pre-eminent as china collectors, all women who are good housewives naturally take interest in china, and even learn to know the marks and trace the ancestry of such modern or ancient pieces as they may possess. Who has not read Charles Lamb's delightful essay on "Old China" and does not remember his quaint description of the old blue willow ware, with all its eccentricities and absurdities of perspective. This blue willow pattern has been so often repeated in modern times that we are all familiar with its story—its Chinese pagoda and bridge, its fleeing lovers and irate father, and its two birds, fabled to be the two lovers, transformed to escape the imminent wrath of their pursuer. What seems more Oriental to us than this design? And yet, as a matter of fact, it is not Chinese at all, but was one of the quaint combination of Chinese and English designs produced at Spode works. Bow pitchers with the bee are not as common and have not been duplicated in modern times to any extent. In fact the secret of the old Bow porcelain remains unsolved, and a good piece is worth almost its weight in gold. So great was the general interest in England in this particular ware that when the grounds where the factory stood were dug up a special resolution was passed in the British Parliament calling attention to the discovery there of some of the refuse of the kilns. Not only have women been interested collectors of porcelain, but a woman stands conspicuous as the inventor of the most valuable ware now found in modern collections. The pottery of d'Oiron, popularly known as the Henri Deux, is now known to have been the work of the noble Helen of Hengest. It is so rare that only about twenty-five pieces are known to be in existence, and these are owned chiefly by crowned heads and millionaire collectors, the ware being more valuable than even the pieces extant by Palissy. It is not at all likely that any pieces of this ware will be discovered in this country, but pieces of old Wedgwood, Spode, Chelsea and other curious English porcelains and German chinas and Delfts are continually being found, stuck away in old cupboards and even in garrets, where their very existence was often unknown by their possessors.

There has been so much said of recent years concerning old Wedgwood that it hardly seems possible that a bric-a-brac shop in England should fail to recognize its value, yet it is only a few years since that a workman of the Wedgwood factory, going through an obscure village of England, saw displayed in a shop window a vase which he believed to be one of the original copies of the Portland vase made by Wedgwood himself. He purchased the vase for a trifling sum, and expert knowledge proved his suspicions to be entirely correct. Although duplicate copies could have been found at every china shop in England at trivial prices, this special vase, bringing hundreds of pounds when sold, was well worth its price. One of the greatest mistakes, however, which those unacquainted with china make is to overestimate the value of rare pieces. As a matter of positive fact, a fortune is no more likely to be picked up in rare old china than gold is to be found in the streets. Because crazy collectors, with more money than brains, have given extravagant prices for certain pieces, it does not follow that the same pieces would command those prices in market. Old china, unless it is of a very exceptional variety, like the Henri Deux, Palissy or Old Bow, will command but little more than fine modern china, but it is interesting always because of its rarity, though as a fashionable fad china collecting has ceased.

It is said that milk is made especially nutritious if it is put in a jar and stood in a moderately hot oven for eight or ten hours. It is then called "baked milk," and has become thick and creamy.